

Kansas Department of Agriculture

Division of Food Safety and Lodging

1320 Research Park Drive, Manhattan, KS 66502
(office) 785-564-6767 (fax) 785-564-6779

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Insp Date: 6/25/2015 **Business ID:** 115418FE
Business: J'S FISH & CHICKEN MARKET
 3012 N. 27th St
 3012 N 27TH ST
 KANSAS CITY, KS 66104

Inspection: 77001465
Store ID:
Phone: 9132330203
Inspector: KDA77
Reason: 02 Follow-up
Results: Administrative Review

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/25/15	12:00 PM	01:40 PM	1:40	1:00	2:40	0	
Total:			1:40	1:00	2:40	0	

FOOD ESTABLISHMENT PROFILE

Insp. Notification Print

Lic. Insp. No

Priority(P) Violations 2 Priority foundation(Pf) Violations 1

Certified Manager on Staff ☐

Address Verified ☒

Actual Sq. Ft. 0

Certified Manager Present ☐

INSPECTION INFORMATION

Risk factors are improper practices or procedures identified as the most prevalent contributing factors of food-borne illness or injury. Public health interventions are control measures to prevent food-borne illness or injury.

Good Retail Practices are preventative measures to control the addition of pathogens, chemicals and physical objects into foods.

Violations cited in this report must be corrected within the time frames entered below, or as stated in sections 8-405.11 of the food code.

P=Priority Violation, Pf=Priority foundation violation, HACCP=Hazard Analysis-Critical Control Point, BHC=Bare Hand Contact, RTE=Ready to Eat, HSP=Highly Susceptible Population, K.S.A.=Kansas Statutes Annotated, All temperatures are measured in degrees Fahrenheit (°F).

IF YOU HAVE ANY QUESTIONS PLEASE VISIT www.agriculture.ks.gov, EMAIL fsl@kda.ks.gov, OR CALL (785) 564-6767.

COMPLIANCE KEY: Y=in compliance; N=not in compliance; O=not observed; A=not applicable; C=corrected on-site during inspection; R=repeat violation.

This item has Notes. See Footnote 1 at end of questionnaire.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

Demonstration of Knowledge

1. Certification by accredited program, compliance with Code, or correct responses.

Y N O A C R

Employee Health

2. Management awareness; policy present.

3. Proper use of reporting, restriction and exclusion.

Y N O A C R

Good Hygienic Practices

Y N O A C R

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Good Hygienic Practices		Y	N	O	A	C	R
4. Proper eating, tasting, drinking, or tobacco use	
5. No discharge from eyes, nose and mouth.	
Preventing Contamination by Hands		Y	N	O	A	C	R
6. Hands clean and properly washed.		p
7. No bare hand contact with RTE foods or approved alternate method properly followed.	
8. Adequate handwashing facilities supplied and accessible.	
Approved Source		Y	N	O	A	C	R
9. Food obtained from approved source.	
10. Food received at proper temperature.	
11. Food in good condition, safe and unadulterated.	
12. Required records available: shellstock tags, parasite destruction.	
Protection from Contamination		Y	N	O	A	C	R
13. Food separated and protected.		p
14. Food-contact surfaces: cleaned and sanitized.	
15. Proper disposition of returned, previously served, reconditioned and unsafe food.	
Potentially Hazardous Food Time/Temperature		Y	N	O	A	C	R
16. Proper cooking time and temperatures.	
17. Proper reheating procedures for hot holding.	
18. Proper cooling time and temperatures.	
19. Proper hot holding temperatures.	
20. Proper cold holding temperatures.		..	p	p	p
This item has Notes. See Footnote 2 at end of questionnaire.							
Fail Notes	3-501.16(A)(2)	<p>P - PHF/TCS Cold Holding - POTENTIALLY HAZARDOUS FOOD (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) shall be maintained at 5°C (41°F) or less.</p> <p>[In walk in cooler, MOS coleslaw at 48F, commercial potato salad at 48F, both in large containers. In small to go containers, MOS coleslaw at 47F, 49F, baked beans at 50F, commercial potato salad at 47F. Ambient temp of cooler at 47.8F. No log of cooler kept on site.</p> <p>In reach in cooler under make table top unit at an ambient temp of 69F, fish nuggets at 66F. All other foods in the cooler were on ice and were in temp.</p> <p>Chicken in plastic tub in ice on cookline at 47F. Corrected on-Site, COS chicken moved to freezer, salads, beans, etc all discarded. Fish nuggets put on ice and placed in freezer. Discussed time as control with PIC and owner on chicken on cookline.]</p>					
21. Proper date marking and disposition.		p
22. Time as a public health control: procedures and record.	
Consumer Advisory		Y	N	O	A	C	R
23. Consumer advisory provided for raw or undercooked foods.	
Highly Susceptible Populations		Y	N	O	A	C	R
24. Pasteurized foods used; prohibited foods not offered.	

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Chemical			Y	N	O	A	C	R
	25. Food additives: approved and properly used.	
	26. Toxic substances properly identified, stored and used.	
Conformance with Approved Procedures			Y	N	O	A	C	R
	27. Compliance with variance, specialized process and HACCP plan.	
GOOD RETAIL PRACTICES								
Safe Food and Water			Y	N	O	A	C	R
	28. Pasteurized eggs used where required.	
	29. Water and ice from approved source.	
	30. Variance obtained for specialized processing methods.	
Food Temperature Control			Y	N	O	A	C	R
	31. Proper cooling methods used; adequate equipment for temperature control.		..	p	p
<i>Fail Notes</i>	4-301.11	<i>Pf - Temperature Capacity - EQUIPMENT for cooling and heating FOOD, and holding cold and hot FOOD, shall be sufficient in number and capacity to provide FOOD temperatures as specified under Chapter 3.</i> <i>[Ambient temp of walk in cooler at 47.8F per lollipop thermometer. Cooler can normally keep temperature, but with the air conditioning out, the cooler cannot keep an ambient temperature of 41F or below to ensure the cold hold temp of PHF at 41F or below.]</i>						
	32. Plant food properly cooked for hot holding.	
	33. Approved thawing methods used.	
	34. Thermometers provided and accurate.		p
Food Identification			Y	N	O	A	C	R
	35. Food properly labeled; original container.	
Prevention of Food Contamination			Y	N	O	A	C	R
	36. Insects, rodents and animals not present.	
	37. Contamination prevented during food preparation, storage and display.		p
	38. Personal cleanliness.	
	39. Wiping cloths: properly used and stored.		p
	40. Washing fruits and vegetables.	
Proper Use of Utensils			Y	N	O	A	C	R
	41. In-use utensils: properly stored.		..	p
<i>Fail Notes</i>	3-304.12(B)	<i>In-use utensil storage (Non-PHF/TCS-handles above food) During pauses in FOOD preparation or dispensing, FOOD preparation and dispensing UTENSILS shall be stored in FOOD that is not POTENTIALLY HAZARDOUS (TIME/TEMPERATURE CONTROL FOR SAFETY FOOD) with their handles above the top of the FOOD within containers or EQUIPMENT that can be closed, such as bins of sugar, flour, or cinnamon.</i> <i>[Single use cup used as scoop in container of seasoning. COS removed.]</i>						
	42. Utensils, equipment and linens: properly stored, dried and handled.		..	p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Proper Use of Utensils	Y	N	O	A	C	R
------------------------	---	---	---	---	---	---

Fail Notes | 4-903.11(A) *Cleaned EQUIPMENT and UTENSILS, laundered LINENS, and SINGLE-SERVICE and SINGLE-USE ARTICLES shall be stored: In a clean, dry location; Where they are not exposed to splash, dust, or other contamination; and, At least 15 cm (6 inches) above the floor. [Single use utensils stored in container with food and dirt debris buildup.]*

43. Single-use and single-service articles: properly used.

44. Gloves used properly.

Utensils, Equipment and Vending	Y	N	O	A	C	R
---------------------------------	---	---	---	---	---	---

45a. Food and non-food contact surfaces cleanable, properly designed, constructed and used-P and Pf items

45b. Food and non-food contact surfaces cleanable, properly designed, constructed and used-Core items

46. Warewashing facilities: installed, maintained, and used; test strips. p

This item has Notes. See Footnote 3 at end of questionnaire.

47. Non-food contact surfaces clean. .. p

Fail Notes | 4-601.11(C) *NonFOOD-CONTACT SURFACES of EQUIPMENT shall be kept free of an accumulation of dust, dirt, FOOD residue, and other debris. [Grease buildup on sides of fryer.]*

Physical Facilities	Y	N	O	A	C	R
---------------------	---	---	---	---	---	---

48. Hot and cold water available; adequate pressure.

49. Plumbing installed; proper backflow devices.

50. Sewage and waste water properly disposed.

51. Toilet facilities: properly constructed, supplied and cleaned. p

52. Garbage and refuse properly disposed; facilities maintained. .. p

Fail Notes | 5-501.113 *Receptacles and waste handling units for REFUSE, recyclables, and returnables shall be kept covered: Inside the FOOD ESTABLISHMENT if the receptacles and units: Contain FOOD residue and are not in continuous use; or, After they are filled; and, With tight-fitting lids or doors if kept outside the FOOD ESTABLISHMENT. [No lid to outside dumpster.]*

53. Physical facilities installed, maintained and clean. .. p

Fail Notes | 6-501.12(A) *PHYSICAL FACILITIES shall be cleaned as often as necessary to keep them clean. [Food debris buildup on wall by exterior door.]*

54. Adequate ventilation and lighting; designated areas used.

Administrative/Other	Y	N	O	A	C	R
----------------------	---	---	---	---	---	---

55. Other violations .. p

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Administrative/Other

Y N O A C R

Fail Notes

8-404.11

P - A LICENSEE shall immediately discontinue operations and notify the REGULATORY AUTHORITY if an IMMINENT HEALTH HAZARD may exist because of an emergency such as a fire, flood, extended interruption of electrical or water service, SEWAGE backup, misuse of POISONOUS OR TOXIC MATERIALS, onset of an apparent foodborne illness outbreak, gross insanitary occurrence or condition, or other circumstance that may endanger public health. A LICENSEE need not discontinue operations in an area of an establishment that is unaffected by the IMMINENT HEALTH HAZARD.

[Due to the walk in cooler not holding an ambient temperature capable of holding PHF at 41F or below, the establishment will not be able to serve any foods. Refrigeration and air conditioning unit must be repaired before the establishment will be allowed to reopen. Regularity authority will not be able to regulate what foods are are being served to ensure the safety of the consumer, so establishment will not serve any food.]

EDUCATIONAL MATERIALS

The following educational materials were provided

KANSAS FOOD ESTABLISHMENT INSPECTION REPORT

Footnote 1

Notes:

Air conditioner is not working. Ambient air temp of kitchen is 96F, walk in cooler cannot keep up with temp to keep PHF at 41F or below with door to cooler being opened as constantly as is needed to operate the establishment. As there are no other coolers in establishment that are on or functioning at this time, the establishment was closed.

Footnote 2

Notes:

Cold holding

Raw chicken in cardboard box in walk in cooler at 43F

in reach in cooler under make table top that does not work, raw fish on ice at 41F

Footnote 3

Notes:

Test strips in place for chlorine.

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

Insp Date: 6/25/2015 **Business ID:** 115418FE

Business: J'S FISH & CHICKEN MARKET

3012 N. 27th St

3012 N 27TH ST

KANSAS CITY, KS 66104

Inspection: 77001465

Store ID:

Phone: 9132330203

Inspector: KDA77

Reason: 02 Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
06/25/15	12:00 PM	01:40 PM	1:40	1:00	2:40	0	
Total:			1:40	1:00	2:40	0	

NOTICE OF NON COMPLIANCE WITH KANSAS LAW

The Kansas Food, Drug and Cosmetic Act, effective July 1, 2012 includes K.S.A. 65-619 et seq. and regulations promulgated pursuant thereto and grants the Kansas Department of Agriculture the authority to regulate food establishments and food processing plants.

The Kansas Food, Drug and Cosmetic Act requires that all violations shall be corrected no later than 10 days after this inspection unless otherwise directed on this form.

Failure to comply with the food safety law and its regulations may result in embargo of non-compliant products; immediate closure of your establishment; civil penalties of up to \$1,000.00 per violation; denial of license renewal, modification, suspension and/or revocation of any license or authority issued pursuant to the food safety law; and/or any other penalty authorized by law. Pursuant to K.S.A. 65-619 et seq, licensees issued authority under the Kansas Food, Drug and Cosmetic Act may apply to the secretary for an extension of the time prescribed above.

PLEASE CALL (785) 296-5600 IF YOU HAVE ANY QUESTIONS.

Follow up Scheduled _____

Inspection Report Number 77001465

Inspection Report Date 06/25/15

Establishment Name J'S FISH & CHICKEN MARKET

Physical Address 3012 N 27TH ST City KANSAS CITY

3012 N. 27th St Zip 66104

Additional Notes
and Instructions

Follow up will be conducted, after re-opening inspection, as directed by Manhattan office.

VOLUNTARY CLOSURE STATEMENT

Insp Date: 6/25/2015 **Business ID:** 115418FE

Business: J'S FISH & CHICKEN MARKET

3012 N. 27th St

3012 N 27TH ST

KANSAS CITY, KS 66104

Inspection: 77001465

Store ID:

Phone: 9132330203

Inspector: KDA77

Reason: 02 Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes;
06/25/15	12:00 PM	01:40 PM	1:40	1:00	2:40	0	
Total:			1:40	1:00	2:40	0	

VOLUNTARY CLOSURE STATEMENT

BECAUSE OF DEFICIENCIES NOTED ON THE ATTACHED KANSAS DEPARTMENT OF AGRICULTURE INSPECTION REPORT, I VOLUNTARILY AGREE TO CLOSE THIS ESTABLISHMENT AND CEASE OPERATION UNTIL NEEDED CORRECTIONS HAVE BEEN COMPLETED. I AGREE NOT TO REOPEN THIS ESTABLISHMENT PRIOR TO RE-INSPECTION BY THE FOOD, DRUG, AND LODGING SURVEYOR.

Reinspection is currently scheduled for _____

Inspection Report Number 77001465

Inspection Report Date 06/25/15

Establishment Name J'S FISH & CHICKEN MARKET

Physical Address 3012 N 27TH ST

City KANSAS CITY

3012 N. 27th St

Zip 66104

Additional Notes

Due to the walk in cooler not holding temperature capable of holding PHF at 41F or below, the establishment will not be allowed to serve anything but fried foods held in freezer and fried per order. Salads will not be served until the cooler is holding a capable ambient air temp.

VOLUNTARY DESTRUCTION REPORT

Insp Date: 6/25/2015 **Business ID:** 115418FE
Business: J'S FISH & CHICKEN MARKET
3012 N. 27th St
3012 N 27TH ST
KANSAS CITY, KS 66104

Inspection: 77001465
Store ID:
Phone: 9132330203
Inspector: KDA77
Reason: 02 Follow-up

Time In / Time Out

Date	In	Out	Insp	Travel	Total	Mileage	Notes:
06/25/15	12:00 PM	01:40 PM	1:40	1:00	2:40	0	
Total:			1:40	1:00	2:40	0	

ACTIONS

Number of products Voluntarily Destroyed 3

VOLUNTARY DESTRUCTION REPORT

I have this day voluntarily destroyed, or caused to be destroyed, the merchandise described below. Said merchandise found in my possession was unfit for human consumption, misbranded, or otherwise unlawful. Destruction and final disposition of said merchandise has been done in a manner approved by the above named Inspector, representative of the Kansas Department of Agriculture.

I hereby release the Kansas Department of Agriculture, and its members, agents, and representatives from any and all liability.

1. Product potato salad Qty 3 Units lbs Value \$ 15.00

Description out of temp in walk in cooler

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

2. Product baked beans Qty 1 Units lb Value \$ 5.00

Description out of temp

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A

3. Product coleslaw (MOS) Qty 4 Units lbs Value \$ 20.00

Description out of temp in walk in cooler

Reason Product Destroyed Adulterated Method Product Destroyed Trash Can

Disposal Location Firm Embargo Hold Tag # N/A